

# HIGHLANDS

## BAR & GRILL

**ZACK REDES**  
*Chef de Cuisine*

**FRANK STITT**  
*Executive Chef*

### OYSTER BAR

*Oysters on the half shell (1/2 dz)\**

Boondock (FL)	18	Guadalupe Special	55
Porter's Island (FL)	18	Gulf Shrimp Cocktail	14
Hopkins Island (FL)	18	Marinated Crab Claws & Ginger Sauce	18
Wellfleet (MA)	18	Red Snapper Ceviche	
South Lake (PEI)	18	Lemon, Jalapeño, Cilantro	12
Beau Soleil (NB)	18		

### START

#### LATE SPRING VEGETABLE MINISTRONE

*Rancho Gordo Cranberry Beans, Asparagus, Paradise Farm Sugar Snaps, Leeks, Parmesan* 10

#### PRIME BEEF TARTINE

Grilled Sourdough, Arugula, Pickled Onions, Roquefort Aioli 16

#### SMOKED MACKEREL SALAD

Pullman Loaf Soldiers, Lemon Zest, Shallots, Dill, Trout Roe 14

#### STEAK TARTARE\*

Capers, Cornichons, Crème Fraîche, Gaufrette Potatoes 15

#### NIMAN RANCH PORK BELLY

Alabama White Barbeque Sauce, Kale & Cabbage Slaw 14

#### MANCHESTER FARMS QUAIL

*Joyce Farms* Chicken Livers, Peach Salad with Mint, Bulb Onions & Banyuls Vinegar 18

#### MIXED SEAFOOD FRY

Redfish, Gulf Shrimp, Oysters, Lemon Mayonnaise 16

#### BELLE MEADOWS LITTLE GEM LETTUCES

Cherry Tomatoes, Cucumbers, Carrots, Green Goddess Dressing 12

#### JUMBO ASPARAGUS

Crawfish Hollandaise, Marinated Beets, Arugula 15

#### STONE GROUND BAKED GRITS

Prosciutto, Mushrooms, Thyme 14

### MAIN

#### JOYCE FARMS CHICKEN BREAST & PAN SEARED SWEETBREADS

Carrots, Spring Onions, Morel Mushroom & Madeira Pan Sauce 30

#### GULF YELLOWEDGE GROUPER

Cherry Tomato, Avocado & Cucumber Relish, Cider Vinaigrette, Basil 33

#### MISSISSIPPI WILD REDFISH

Carrot Purée, Asparagus, Sugar Snaps, Cipollini Onions 30

#### FAROE ISLAND SALMON

Chanterelle & Porcini Mushrooms, Brown Butter Vinaigrette 32

#### GRILLED DUCK BREAST

*Anson Mills* Yellow Grits, Sautéed Swiss Chard, Blackberry Gastrique 30

#### LAMB PORTERHOUSE CHOPS

Zucchini Carpaccio, Blistered Tomatoes, Buckeye Beans, Pecan & Basil Pesto 34

#### PAN SEARED VENISON

Cauliflower, Sweet Curry, Zucchini, Yellow Squash, Wild Rice, *Muddy Pond* Sorghum 32

#### PRIME NEW YORK STRIP

Grilled Asparagus, Potato Gratin, Angry Carrots, *Paradise Farm* Chive Butter 42

### SIDES

Crushed Fingerling Potatoes	7	Sautéed Mushrooms	7
Greens Gratin	10	<i>Anson Mills</i> Grits	7

\* Consuming raw or undercooked food may increase your risk of foodborne illness.